

STARTERS

Beef carpaccio /parmesan/mushrooms /capers /olive oil	49 zł
Beef tartare /egg yolk gel /pickled onion /shimeji mushrooms /mustard seeds /potato crisp /truffle mayonnaise	53 zł
Tuna and salmon tartare /apple /pomegranate /rice crisp /sesame oil /truffle olive oil	44 zł
Shrimps in white wine butter sauce /white wine /butter /cherry tomatoes /baguette /microgreens	49 zł
Asparagus /brioche /poached egg /hollandaise sauce	34 zł

SOUPS

Cold beetroot soup /poached egg /dill	25 zł
Cream of asparagus soup  /pistachio /poached egg /parmesan espuma	29 zł
Thai Shrimp & Udon Noodle Soup /vegetables /mun mushrooms /ginger /coconut milk	36 zł

MAIN COURSES

Whole roasted sea bream /campfire-style potatoes /wild garlic pesto /frisée lettuce	79 zł
Pork tenderloin /beetroot gnocchi with mascarpone /young vegetables /demi-glace sauce	58 zł
Beef tenderloin steak /mashed potatoes with roasted garlic /asparagus /béarnaise sauce /potato crisp /bacon	119 zł
Octopus tentacles /asparagus /campfire-style potatoes /prosecco sauce with nduja	84 zł
Beef burger served with steak-cut fries /pickled cucumber /arugula /cheddar /tomato relish /bacon /fries /chipotle sauce	54 zł
Mixed spelt groats with grilled camembert  /young vegetables /cranberry dressing	44 zł

PASTA & RISOTTO

Spaghetti alla Carbonara <i>/egg yolks /Pecorino Romano DOP /freshly ground pepper /guanciale</i>	39 zł
Spinach caramelle with ricotta 🌿 <i>/asparagus /wild garlic pesto</i>	41 zł
Spaghetti with shrimp in lemon sauce <i>/pomegranate /parsley /mint</i>	49 zł
Paccheri in cheese sauce <i>/chicken /zucchini /sun-dried tomatoes</i>	38 zł
Udon noodles with stir-fried vegetables <i>/tuna tataki /sesame</i>	39 zł
Risotto with asparagus 🌿 <i>/spinach /wild garlic /cherry tomatoes</i>	39 zł

SALADS

Caesar Salad (main course) <i>/anchovies /capers /cherry tomatoes /Parmesan /bacon /half baguette /chicken</i>	56zł
Primavera Strawberry and Asparagus Salad <i>/mix greens /Parma ham /sunflower seeds /prosecco vinaigrette</i>	39 zł
Burrata <i>/arugula /roasted cherry tomatoes /yellow tomatoes /strawberries /basil pesto /mango vinegar</i>	39 zł

DESSERTS

Bavarian Mousse <i>/mixed fruit gel /salted pistachio ice cream /yogurt crumble /seasonal fruits</i>	32 zł
Halva Parfait <i>/cherries /yogurt crumble /seasonal fruits</i>	29 zł
Croissant <i>/ice cream /mango foam</i>	30 zł
Crème brûlée	27 zł